
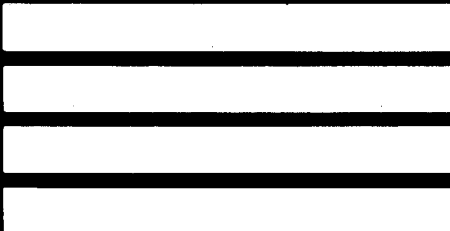


**INSTRUCTIONS FOR THE USE & CARE  
OF YOUR ZANUSSI COOKER  
EC9512**



**ZANUSSI  
USE & CARE  
MANUAL**



Dear Customer,

Buying a new cooker isn't something you do often and whether you've been cooking for many years or this is your first oven please read these instructions carefully.

They are designed to help you to get to know your new appliance and to achieve the best possible results from it. It may take time to adapt to using the new features because, don't forget that technology is constantly changing our lives and this means that oven controls are more precise, and insulation is better to name but a few. All improvements can lead to a variation in cooking times and temperatures to those you may be used to. To avoid disappointment please check with the recommendations given in this leaflet.

***It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.***

# Warnings – Electric Cookers

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

▲ This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

▲ Any installation work must be undertaken by a qualified electrician. The appliance must be installed according to the instructions supplied.

▲ Any electrical work required to install this appliance should be carried out by a qualified electrician.

▲ Do not try to move the appliance by the door handles. Refer to installation instructions.

▲ It is dangerous to alter the specifications or modify the product in any way.

▲ This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used. Details of servicing arrangements are supplied with the appliance.

▲ Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Network Service Centre. Always insist on genuine Zanussi spare parts. Details of servicing arrangements are supplied with the appliance.

▲ Always ensure that the control knobs are in the 'off' position when not in use.

▲ Take great care when heating fats and oils as they will ignite if they become too hot.

▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.

▲ This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

▲ Do not leave utensils containing foodstuffs eg fat or oil in or on the appliance in case it is inadvertently switched on.

▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.

▲ Only clean this appliance in accordance with the instructions given in this book.

▲ This appliance is heavy and care must be taken when moving it.

▲ Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

▲ Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.

▲ The appliance is fitted with a lid. This is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purposes.

▲ If you use a saucepan which is smaller than the heated area on the hob, the saucepan handle may become hot. Ensure that you protect your hand before touching the handle.

▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.

▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.

▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.

▲ Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.

▲ Always support the grill pan when it is in the withdrawn or partially withdrawn position.

▲ Always remove any spillage from the surface of the lid before removal or opening (if applicable). The appliance should be allowed to cool before replacing or closing the lid.

Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.

▲ Never line any part of the oven with aluminium foil.

▲ Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions.) Take care when removing items from the oven to avoid spillages and burns.

▲ Always stand back from the appliance when opening the oven door(s) to allow any build up of steam and heat to release.

▲ Do not use the trivet and the grilling grid in the grill pan/meat tin together.

▲ Only oven-proof dishes are to be stored in the drawer underneath the oven. Do not store combustible materials.

▲ Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

▲ Do not stand on the appliance or on the open oven doors.

▲ Do not hang towels or dishcloths from the appliance handles. They are a safety hazard.

▲ Do not use the appliance if it is in contact with water. Similarly never operate it with wet hands.

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### The Control Panel

Your cooker has symbols on the control panel. Here is a handy guide for their identification.



Back left hotplate



Front left hotplate



Front right hotplate



Back right hotplate



The Grill



The Main Oven

### During Use

This cooker has passed all the approved temperature and safety requirements. However, when using various parts of the cooker, certain areas may become hot.

### Manual Control

Your cooker is fitted with a timer control, the oven indicator light does not glow when the oven control dial is turned on, it is most likely that the cooker is set for automatic cooking.

To return the cooker to manual operation, see page 11.

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/ECC.

# The Sealed Hob

## Use of the Hob

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

To reduce the heat to cook more slowly or simmer, choose a lower setting although this will vary with the size and type of saucepan, the quantity and type of food and whether or not a lid is used.

## Saucepans

To achieve the best results, the fastest heating up times and most economical use of electricity choose good quality saucepans with close fitting lids.

Pans should have flat bases approximately 25mm (1in) larger than the diameter of the hotplate – up to 255mm (10in) base diameter on 180mm (7in) plates. This ensures maximum efficiency and prevents spillover onto the plates during use.

Any recommendations given by the saucepan or cooking utensil manufacturer should be followed.

## General Notes On Saucepans

- Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
- Never place a utensil with a skirt, (e.g. a bucket) on the heated area.

- Pans should not have rough bases and should be lifted on and off the heated areas and not slid on, since this may in time scratch the surface finish of the hob.
- Never use an asbestos mat.
- Do not use large preserving pans or fish kettles across two hotplates as damage may occur to the hob.

## Specialist Pans

Pressure cookers, preserving pans, etc should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

## Special Frying Note:

For safety purposes when deep fat frying fill the pan only one-third full of fat or oil. **Do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and switch **off** at the electricity supply. Place a damp cloth or correct fitting lid over the pan to assist in smothering the flames. **Do not** use water on the fire. Leave the pan to cool for at least 30 minutes.

**Do not** leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

## The Indicator Lights

The hob neon will glow when a heated area is switched on, and serve as a reminder to turn the control switch back to off when cooking is complete.



# The Grill

## Operation of the Grill

To operate the grill turn the grill control clockwise from the 'O' position.

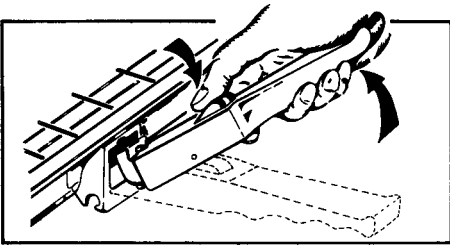
For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 3 minutes and then adjusted as necessary. The pre-heating may be increased to 8-12 minutes when flash grilling blue, rare or medium steaks.

The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot handle upwards.

Reverse this action when replacing handle.

The grill door must be left open during grilling.

The pan may be stored in this compartment with the handle removed.



## Positioning the Grill Pan

The grill pan is placed on runners in the grill compartment side panels which provide alternative grilling positions. In addition, there is a reversible grid within the pan.

When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

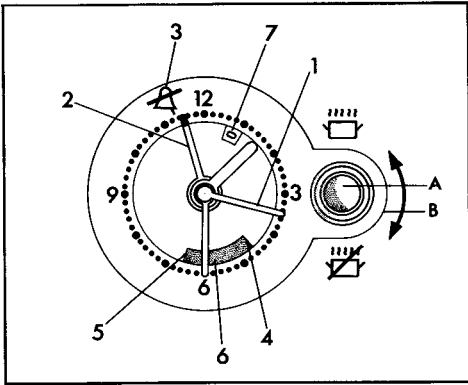
**Do not** line the grill pan or grid with aluminium foil. It is advisable **not** to leave food, i.e. fat or oil in the meat pan, grill pan or in a fry pan in or on the cooker, in case the cooker is inadvertently switched on.

# The Oven


## Use of the Main Oven

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. The oven is supplied with specially designed non-tip shelves. To ensure that these can be pulled out to attend to food without tipping, they should be fitted in the runners with the straight rods uppermost and the forms to the back of the oven.  
The runners give a variety of positions and before switching the oven **on** arrange the shelves as required. (A guide to shelf positions is given in the oven cooking chart.) In addition, non-delicate food items and dishes can be placed on the floor of the oven.
3. Set the oven control dial to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle **On** and **Off** periodically during cooking showing that the temperature is being maintained.
4. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.
5. Do not line any part of the oven with aluminium foil.
6. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.
7. The oven has a see through glass door. The oven light comes on when the oven is in use and allows you to check the progress of your cooking without opening the door.

# Timer Control



## Fully Automatic Timer

- A. Inner section of control knob.
- B. Outer section of control knob.
- 1. Clock second hand.
- 2. Hand for minute minder.
- 3. Off position for minute minder.
- 4. Start time indicator line.
- 5. Stop time indicator.
- 6. Cook time.
- 7. Area indicating completion of automatic programme. When this area shows  the cooktime has finished and the cooker should be returned to manual setting (see page 12).


This timer will automatically switch the oven on and off at the selected cook period and off at the selected 'stop' time. It also includes a clock and minute minder.

## Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day, push in and turn the inner section, of the knob (A) in either direction until the hands indicate the right time.

## Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 55 minutes. It is not part of the automatic control and is operated by the inner section of the knob (A).

To set, do not push in, but turn the knob in either direction until the pointer reaches the desired time period. At the end of the set period, a continuous buzz will be heard. To cancel, turn the inner section of the knob (A) to the 'Off' position (indicated by the bell symbol ).

## Automatic Cooking

When using the timer control for the first time it is advisable to let it operate while you are at home. You will then feel confident to leave a meal to cook automatically in the future.



## Notes



- A. Maximum cooking duration is 3½ hours.
- B. The delay time plus the cooking period must not exceed 12 hours.
- C. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

# Setting the Timer Control

Follow these simple steps:

## A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

| OPERATION  | NOTES   |
|--|---|
| 1. Make sure the electricity supply is switched <b>on</b> .                    |   |
| 2. Place food in oven.   |   |
| 3. Check that the clock shows the correct time of day.<br>Adjust if necessary. | <i>Push in and turn the inner section of the knob (A) clockwise or anticlockwise as required.</i>   |
| 4. Set the <b>stop</b> time.<br>(This is must be set first)                    | <i>Turn the outer section of the knob (B) clockwise towards  until the stop time indicator (5) is at the time you wish the food to <b>stop</b> cooking.</i>                              |
| 5. Set the <b>start</b> time.  | <i>Turn the outer section of the knob (B) anticlockwise towards  to bring the start time indicator line (4) to the time at which cooking is to start (The area shows the cook time).</i> |
| 6. Set the oven control to the required temperature.                           | <i>The oven indicator light should be <b>off</b>.</i>   |

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual and the  area will gradually disappear giving an indication of the cook time remaining. When the cooktime has finished the area indicating completion of automatic programme (7) will show  .

## **B. TO SET THE TIMER TO SWITCH 'OFF' ONLY**


Follow points 1-4 previously, then:


- 
5. To start cooking immediately. *Turn the outer section of the knob **(B)** anticlockwise until the start time indicator line is exactly in line with the hour hand.*
- 
6. Set the oven temperature control to the required temperature, if the oven is not already on.
-

# To Return the Cooker to Manual Operation

Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

---

At the end of a timed cooking operation only the  will be visible.

*Turn the outer section of the knob **(B)** clockwise until the manual symbol  is visible.*

---

Turn the oven control on to check that the oven operates manually.

*The oven indicator light will come on.*

---

Turn the oven control **off**.

# Cleaning

## **THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING**

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth.

Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan into warm or cold water.

### **Note:**

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

## **CLEANING THE SEALED HOB**

Allow the hob to cool before cleaning. Whilst the plate is just warm, wipe over with a damp cloth to prevent stains being burnt on and becoming difficult to remove. Scrape off any soilage with a knife.

Clean the stained and badly soiled areas of the plate with the scouring pad, e.g. Scotchbrite, and dampened abrasive powder cleaner, e.g. Vim.

Clean the plates and trims with a damp cloth and a non-scratch cream cleaner, which is also suitable for stainless steel

and chrome, e.g. Jif, Shiny Sinks. The plate trims will mellow in use. A stainless steel cleaner used regularly will help to maintain a bright appearance. Wipe with a clean damp cloth to remove any excess cleaner and dry with a kitchen towel.

**SWITCH ON THE PLATE FOR 30 SECONDS TO ENSURE THAT THE PLATES ARE THOROUGHLY DRY.**

To help maintain the original black appearance of the plate surface a thin coat of cooking oil may be applied occasionally. This will smoke and produce some fumes the next time the plate is used.

### **Cleaning the Grill**

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised.

The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner. When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

### **Cleaning the Main Oven**

If 'Stay-Clean' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

### **Note:**

If aerosol cleaners are used on any part of the cooker the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

**Aerosol cleaners must not be used on 'Stay-Clean' liners, and must not be allowed to come into contact with the elements as this may cause damage.**



# Stay-Clean Liners

## Care of Stay-Clean

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

## Cooking

### To minimise oven soilage

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures as well as causing condensation.
4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.
5. Do use (where supplied) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

## Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.
4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof, where fitted, to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

# Oven Cooking Chart

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

**Note:**

Shelf positions are counted from the bottom of the oven.

|                            | MAIN OVEN         |                        |
|----------------------------|-------------------|------------------------|
| FOOD                       | SHELF POSITIONS   | COOKING TEMPERATURE °C |
| Biscuits                   | 4 and 6           | 190-200                |
| Bread                      | 1 and 5           | 220-230                |
| Casseroles                 | 3                 | 150                    |
| Cakes: Small and Queen     | 2 and 6           | 190-200                |
| Sponges                    | 2 and 6           | 190                    |
| Maderia                    | 3                 | 180                    |
| Rich Fruit                 | 3                 | 160                    |
| Christmas                  | 2                 | 150                    |
| Meringues                  | 2                 | 100                    |
| Fish                       | 3                 | 180-190                |
| Fruit Pies and Crumbles    | 4                 | 220                    |
| Milk Puddings              | 2                 | 160                    |
| Pastry: Choux              |                   |                        |
| Shortcrust                 | Depending on dish |                        |
| Flaky                      |                   |                        |
| Puff                       |                   |                        |
| Plate Tarts                | 2 and 6           | 200                    |
| Scones                     | 2 and 6           | 240                    |
| Roasting: Meat and Poultry | 2                 | 180-200                |

# Instructions For Cooking A Complete Meal In The Main Oven

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

## Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

### Preparation

|                   |   |  |
|-------------------|---|--|
| Beef              | 1½kg (3lb)  | Arrange on trivet in roasting tin or in the roasting tin.  |
| Potatoes          | 600g (1½lb)   | Brush with melted fat or oil, sprinkle with salt and arrange around joint.   |
| Yorkshire Pudding | 250ml (½pt) pouring batter  | Mix together 100g (4oz) plain flour and a pinch of salt. Gradually mix in a beaten egg and 250 ml (½pt) milk until smooth. |
| Apple Pie         | 300g (12oz) Shortcrust pastry;<br>1 kg (2lb) Prepared fruit.<br>Sugar to taste. | Place fruit and sugar in 1 litre (2 pt) oval pie dish and cover the fruit with rolled out pastry.                          |

### Cooking

Pre-heat oven to 220°C.

Arrange Beef, Potatoes and Apple Pie in the oven as follows:

|                   |                  |
|-------------------|------------------|
| Beef and Potatoes | Shelf position 1 |
| Apple Pie         | Shelf position 4 |

Cook for approximately 50 minutes.

Remove pie and raise temperature to 230°C.

Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 4. Pour in batter. Cook for 35 minutes approximately.

**TOTAL COOKING TIME APPROXIMATELY:** 1 hour 30 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding.

# Before Calling A Service Engineer

Should service be required for this appliance, please contact your local Zanussi Network Service Agent, or your retailer, depending on who is providing the guarantee.

Before requesting service, the following simple checks may save you inconvenience and possibly expense.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

1. CHECK that the cooker is level (see Installation Instructions).
2. If your cooker doesn't work.  
*CHECK that it is connected to the mains supply correctly, that the main cooker fuse is working and that it is switched on at the cooker control panel.*
3. If the oven(s) indicator light does not come on and the oven(s) do not heat up.  
*CHECK with the instructions that the timer is set for manual cooking, and is not left on an automatic setting.*
4. If the oven temperature appears to be too high or too low.  
*CHECK that the temperatures recommended in the Instruction Book are being used and suit the type of oven. According to the tin and dish sizes and your own individual preferences, be prepared to alter the temperature either up or down 10°C or adjust cooking time to achieve the result you want.*

5. If the timer control does not work.  
*CHECK that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual operation after automatic use.*
6. If the hotplates seem slow to boil.  
*CHECK that the saucepans have flat bases and match the size of hotplate as near as possible.*
7. If the hotplates simmer inadequately.  
*CHECK that your saucepans have flat bases and meet the recommendations given in the preceding users operating instructions.  
CHECK that a low enough setting is used if the simmering is too violent or use a smaller hotplate where possible. If the simmer is too slow, try using a higher setting or a larger hotplate (if fitted).*
8. If the grill cuts out after being used on maximum setting for an extended period of time.  
*CHECK to see if, after being allowed to cool, the grill is now operating normally.*

If you need to contact the Zanussi Network Centre details are supplied with the appliance. Please ensure that you know the model number, serial number (both found on the rating plate on the cooker) and when the appliance was purchased.

The Service Receptionist may wish to know the results of having carried out the above checks.

# Peace of mind for twelve months

## **ZANUSSI STANDARD GUARANTEE CONDITIONS**

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, ZANUSSI Ltd, undertake that if, within twelve months (36 months for TV sets) of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre (or the Zanussi Authorised TV Service Dealer).

Any appliance or defective part replaced shall become our property.

## **Exclusions**

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

- Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

- Appliance found to be in use within a commercial environment, plus those which are the subject of rental agreements.

- Television receivers-routine adjustment, or poor reception resulting from a source outside of the receiver.

# or five years

## ZANUSSI 5 YEAR COVER CONDITIONS

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

### Notes

1. Products supplied as “seconds”, refurbished, damaged or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
5. Covers issued are not refundable or transferable.

## Guarantee Record

Appliance purchased from .....

Guarantee card no .....

Serial no .....

Your name .....

Address .....

on .....

Model no .....

(These details may be  
taken from your  
Guarantee Record Card)

# Installation

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

**ELECTRICAL CONNECTION IT IS ESSENTIAL THAT THE ELECTRICAL CONNECTION OF THIS COOKER BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH EXISTING RULES AND REGULATIONS. THIS APPLIANCE MUST BE EARTHED.**

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the cooker. This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

## **Important**

After installation and connection, the cable must be placed so that it cannot at any point reach a temperature of more than 50 degrees C above the ambient temperature.

Before the appliance is connected, check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

## **Positioning the Cooker**

To move the cooker, open the top compartment door and raise the cooker by lifting the inside top of the compartment. Do not move the cooker by pulling the door or door handle.

The cooker has adjustable feet fitted to assist in positioning the cooker and is designed to fit between kitchen cabinets spaced 500 mm (20in) apart. The space

either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75 mm (3in). Any overhanging surface or cooker hood should not be nearer than 685 mm (27in) above the hob.

The cooker has rollers fitted to the rear to assist when moving the cooker.

## **Before Use**

Record the model and serial numbers on the back of this leaflet.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all the heated areas to run for a short period of time. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.



# Reversible Main Oven Door

## Glass Exterior Main Oven Door

The main oven door of the cooker can be changed from left to right hand hinging. This is a reasonably simple operation if carried out in accordance with these instructions.

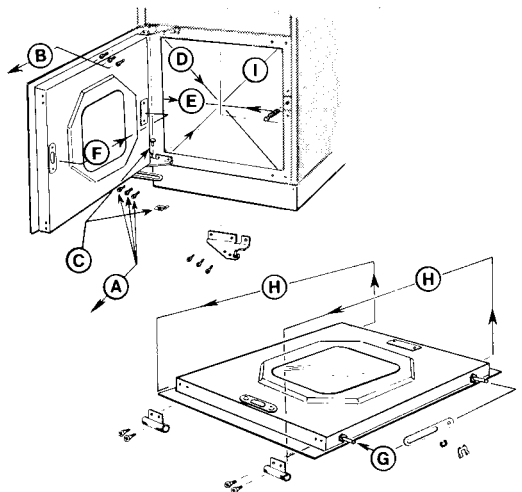
1 bladed screwdriver, 1 pozi-drive screwdriver and 1 small adjustable spanner are needed.

(i) Open door wide and support the door whilst removing the three screws in the bottom.

Tools required are one crosshead (pozidrive) screwdriver and one small adjustable spanner.

1. Remove the three screws in the bottom left hand hinge bracket **(A)**. The door should be closed when removing the outer most screw and open when removing the other two. Remember to support the door whilst it is open. The door can now be removed.
2. Remove the top left hand hinge bracket **(B)**.
3. Place the door face down and remove the door stay from the securing pin in the hinge bracket. To do so, lift the bottom of the spring clip over the base of the securing pin and slide the clip off. **(C)**.
4. Refit the top left hand hinge bracket as a bottom right hand hinge bracket. **(D)**.
5. Interchange the position of the door catch striker and plate (Right Hand Side of chassis) with the blanking plate (Left Hand Side of chassis) **(E)**. Do not fully tighten the striker at this stage.
6. Interchange the position of the door latch (Right Hand Side of door) with the door latch blanking plate (Left Hand Side of door) **(F)**.

7. Remove the spring clip, washer and door stay from the left hand slider pin and refit them to the right hand slider pin and refit them to the right hand slider pin **(G)**.
8. Remove the hinges from the left hand side of the door and refit them to the right hand side **(H)**.
9. Position the top right hand bracket in the upper door hinge on the door.
10. Locate the lower door hinge on the bottom right hand hinge pin. Screw the top right hand hinge bracket to the chassis. Fit the inner two screws first with the door open. Remember to support the door whilst fitting the hinge bracket **(I)**.
11. Locate the door stay securing pin in the bottom right hand hinge bracket. Engage the door stay with the pin and secure with the spring clip.
12. Find adjustment:- to ensure the door closes correctly. Slowly close the door to centralize the catch striker. Carefully open the door and tighten the striker.
13. Open the door to check operation.









**ZANUSSI**

The Appliance of Science

**INSTRUCTIONS FOR THE INSTALLATION  
OF YOUR ZANUSSI COOKER  
EC9512**



**ZANUSSI  
INSTALLATION  
MANUAL**

# Installation

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# Reversible Main Oven Door

## Glass Exterior Main Oven Door

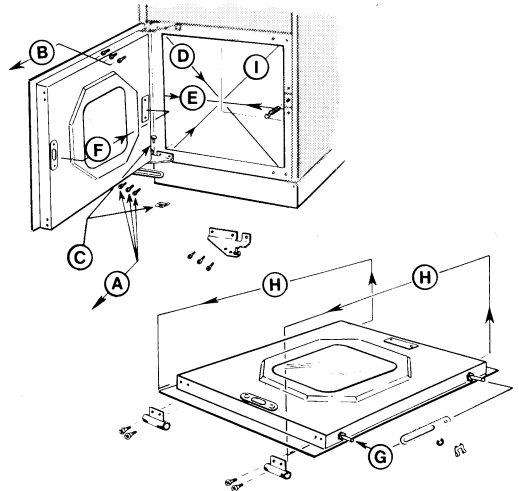
The main oven door of the cooker can be changed from left to right hand hinging. This is a reasonably simple operation if carried out in accordance with these instructions.

1 bladed screwdriver, 1 pozi-drive screwdriver and 1 small adjustable spanner are needed.

(i) Open door wide and support the door whilst removing the three screws in the bottom.

Tools required are one crosshead (pozidrive) screwdriver and one small adjustable spanner.

1. Remove the three screws in the bottom left hand hinge bracket **(A)**. The door should be closed when removing the outer most screw and open when removing the other two. Remember to support the door whilst it is open. The door can now be removed.
2. Remove the top left hand hinge bracket **(B)**.
3. Place the door face down and remove the door stay from the securing pin in the hinge bracket. To do so, lift the bottom of the spring clip over the base of the securing pin and slide the clip off. **(C)**.
4. Refit the top left hand hinge bracket as a bottom right hand hinge bracket. **(D)**.
5. Interchange the position of the door catch striker and plate (Right Hand Side of chassis) with the blanking plate (Left Hand Side of chassis) **(E)**. Do not fully tighten the striker at this stage.
6. Interchange the position of the door latch (Right Hand Side of door) with the door latch blanking plate (Left Hand Side of door) **(F)**.
7. Remove the spring clip, washer and door stay from the left hand slider pin and refit them to the right hand slider pin and refit them to the right hand slider pin **(G)**.
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